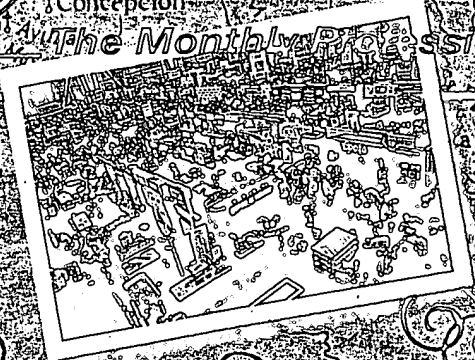


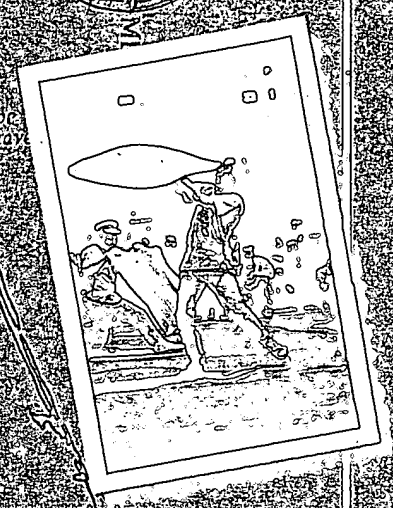
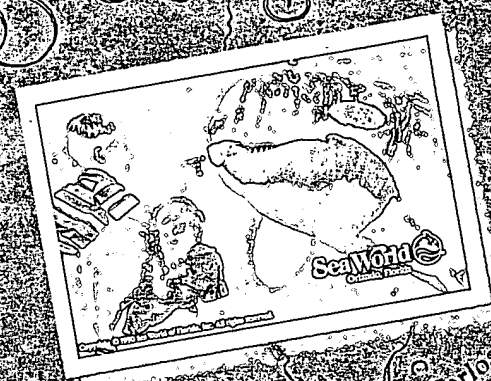
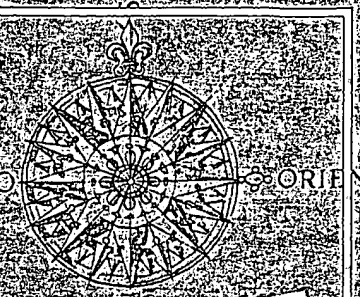
# Pizza Today

NOVEMBER 1992 \$3.00

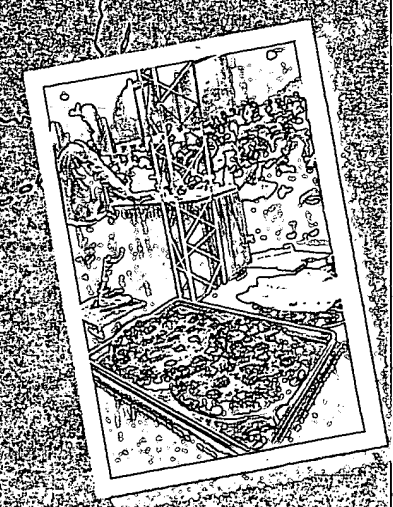
The Monthly Professional Guide to Pizza Profits



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As usual, Italy abounds with regional preferences. The fillings are often what one would find on a flat circle of pizza dough. This is one of the things that makes them an economical addition to a menu designed around pizza—they can make use of a great many of the same ingredients. Anything that goes onto a pizza can be stuffed into a calzone.

Calzone dough is the same as that used for pizza, although there are variations, such as adding eggs or herbs, but regular pizza dough serves nicely. Calzones can be made in four inch cocktail-sized circles or comfortable handful from an eight-inch circle. Dough is rolled about 1/4 inch thick and circles cut. Filling is heaped toward one side of the dough circles. The dough is then folded in half over the filling. An eight-inch circle should contain about 3/4 to one cup of filling. When the fillings are particularly moist, use extra care in sealing the dough edges completely to prevent leakage by rolling and crimping the edges. The edges may then be brushed with beaten egg, if desired, for further sealing insurance and the tops of the calzones pricked and brushed with oil. Baking time depends somewhat on the filling used, but the range is 15 to 20 minutes on a cornmeal-dusted baking sheet. The pockets should bake in a hot oven until golden brown.

Calzones and panzarotti can be deep-fried, or pan fried in oil 1/2 inch deep, two to three minutes per side, until golden brown. Drain on paper towels and sprinkle with grated Parmesan cheese. Automated equipment for producing calzones is available that can produce up to several hundred filled calzones an hour.

**C**alzones are a natural for any pizza carry-out operation since they can be carried away in a bag or in the consumer's hand. They can be priced in multiples to encourage volume sales. Smaller sizes are attractive to customers with children, since they represent less waste for the hard-earned dollar. Also, calzones may well be, given the age of the child, considerably neater to eat. Since the pockets can easily be reheated by microwave, calzones are convenient not only for the operator, but also for the

(Continued on page 48)

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Action Facts # 13

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